



Holland America Line's Rudi's Sel de Mer and Alaska Itineraries Recognized in Porthole Cruise Magazine's 2019 Editor-in-Chief Awards

January 23, 2019

Specialty dining restaurant and Alaska cruises selected as the best by Bill Panoff, editor-in-chief of Porthole Cruise Magazine

Seattle, Wash., Jan. 23, 2019 — Rudi's Sel de Mer, a French seafood brasserie aboard Holland America Line's newly launched *Nieuw Statendam*, and the cruise line's Alaska itineraries were named among the best of the best in Porthole Cruise Magazine's Editor-in-Chief Awards for 2019. The annual awards are chosen by Bill Panoff, the magazine's editor-in-chief and publisher, and winners were announced in the January/February 2019 issue of Porthole Cruise Magazine.

"As Holland America Line continues to revolutionize the brand and build on its reputation as the leader in premium cruising, we are honored to receive these awards from a travel expert as esteemed as Bill Panoff," said Orlando Ashford, Holland America Line's president. "Rudi's Sel de Mer has quickly become one of the most sought-after dining reservations at sea, and with more than 70 years of experience taking guests throughout the great state of Alaska, Holland America Line is uniquely qualified to show travelers the best of the Great Land. We're grateful that Bill and *Porthole Cruise Magazine* recognized our expertise."

Panoff's role at the magazine includes extensive travel, and the Editor-in-Chief Awards honor his favorite travel experiences that left amazing impressions in terms of service, quality and memorable moments. The Best New Restaurant at Sea and Best Alaska Itineraries awards earned by Holland America Line recognize the premium brand's innovative approach to culinary offerings at sea as well as more than 70 years of Alaska exploration.

"The cuisine I enjoyed at Rudi's Sel de Mer, coupled with a charming ambiance and fantastic service, put it up there with the finest Michelin restaurants," said Panoff. "And with Holland America Line's decades of Alaska exploration, they have perfected everything, from crafting the ideal itineraries to the variety of shore excursions and exclusive overland tours. Congratulations on these well-deserved recognitions."

Rudi's Sel de Mer on *Nieuw Statendam* is an intimate French brasserie serving an à la carte selection of classic seafood dishes with a modern twist. Re-creating a setting reminiscent of the finest casual French restaurants, Rudi's Sel de Mer is the namesake of Holland America Line's Master Chef Rudi Sodamin. Menu items include Marinated Lobster, Grilled Shrimp Provençale, Grilled Seafood Platter and Duck à l'Orange.

Holland America Line's "We Are Alaska" branding stakes a claim about its leadership, expertise and history in Alaska for more than seven decades — longer than Alaska has been a state. In 2019 Holland America Line will offer a robust season of cruises on eight ships, with more visits to Glacier Bay than any other line. The upcoming season also will see the introduction of soft-adventure EXC In-Depth Alaska cruising and the continuation of the line's popular Land+Sea Journeys, the only travel option that combines an Alaska cruise with overland travel to Denali and the Yukon's hidden gems.

Porthole Cruise Magazine, the world's leading cruise travel magazine, now in its 23rd year, is published bimonthly and is available on newsstands as well as by both print and digital subscriptions. Featuring a wide range of cruise content for both first-time and experienced cruisers, each issue includes ship reviews, destination features, and other editorial surrounding cruise trends, food and wine, spa and well-being, entertainment, kids' activities, and other onboard amenities. To learn more, visit Porthole.com and connect with @PortholeCruise on [Facebook](https://www.facebook.com/PortholeCruise), [Twitter](https://twitter.com/PortholeCruise), [Instagram](https://www.instagram.com/PortholeCruise), and [YouTube](https://www.youtube.com/PortholeCruise).

For more information about Holland America Line, consult a travel advisor, call 1-877-SAIL-HAL ([1-877-724-5425](tel:1-877-724-5425)) or visit hollandamerica.com.

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About Holland America Line [a division of Carnival Corporation and plc (NYSE: CCL and CUK)]

Holland America Line's fleet of 15 ships offers more than 500 cruises to more than 400 ports in 98 countries, territories or dependencies around the world. From shorter getaways to 128-day itineraries, the company's cruises visit all seven continents, with highlights including Antarctica explorations, South America circumnavigations, EXC In-Depth Voyages, Cuba cruises and exotic Australia & New Zealand and Asia voyages; two annual Grand Voyages; and popular sailings to the Caribbean, Alaska, Mexico, Canada & New England, Europe and the Panama Canal. The line welcomed *Nieuw Statendam* in December 2018. A third Pinnacle-class ship will be delivered in 2021.

The company's brand evolution in recent years secured its position as the leader in premium cruising. Fleetwide, the ships feature innovative initiatives and a diverse range of enriching experiences focused on destination immersion and personalized travel. Guests can expand their knowledge through exclusive partnerships with O, The Oprah Magazine and America's Test Kitchen and at unique BBC Earth live music and on-screen experiences. Outstanding entertainment fills each evening at venues including Lincoln Center Stage, B.B. King's Blues Club, Rolling Stone Rock Room and Billboard Onboard. The dining experience can be savored at a variety of restaurants with menus that feature selections from Holland America Line's esteemed Culinary Council, comprising world-famous chefs who design dishes exclusively for guests.

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